

Gonville & Caius

UNIVERSITY OF CAMBRIDGE

Dining brochure 2023-24



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Welcome

Gonville & Caius is one of the oldest University of Cambridge colleges. Originally named Gonville Hall, the College was founded by Edmund Gonville, Rector of Terrington in 1348. The College was re-founded in 1557 by former student and Fellow, Dr John Caius who, as part of his reconstruction, erected three Gates, which survive to the present day. New students entered the College through the Gate of Humility, while studying in the College they would pass through the Gate of Virtue every day, and finally when they leave to receive their degrees, students depart through the Gate of Honour.

Approximately a ten minute walk from Old Courts is the West Road site comprising of Harvey Court and the Stephen Hawking Building. Harvey Court was completed in 1962. It was designed by Professor Sir Leslie Martin, the Cambridge Professor of Architecture, and has won many prizes. It represents the then contemporary style, where materials of construction are fully exposed. The building was refurbished in 2011 to provide 100 rooms with ensuite facilities.

Long Room, Old Courts



Named after one of the College's most celebrated Fellows, Professor Stephen Hawking, who lived and wrote his famed bestseller *A Brief History of Time* on this site, the aptly named Stephen Hawking Building was officially opened by HRH Prince Philip in April 2007. With 75 ensuite bedrooms available for guests during College vacation periods, it also has a large meeting room, the Cavanaugh Centre. The building has an interesting plan form like an elongated letter 's'. This arrangement was required by planning considerations because of the position of several listed trees. The resulting design is unusual but pleasing. Both Harvey Court and the Stephen Hawking Building have ready access to the beautiful college gardens which stretch from West Road to Sidgwick Avenue.

During term, Caius is home to nearly 1,000 undergraduates, graduates and academics. Students come to Caius from all over the world and undergraduates study all of the subjects offered in the University. Our Fellows have globally renowned expertise ranging from Ancient History to Zoology and are all recognised as leaders in their own fields. Gonville & Caius College is regularly one of the top performing Colleges in the University of Cambridge league tables and we apply this same commitment to excellence to our corporate and private events.

Dining at Caius

Our menu prices include:

Candles and napkins

Waiter service

Coffee and chocolate mints

Please note:

Room hire for the dining room will apply.




Final menu details, numbers and special dietary information for events are required at least 10 working days prior to arrival. The final account is based upon the number agreed at this stage.

We regret that we cannot offer a choice menu; your guests must all have the same starter, main and sweet courses unless they have any special dietary requirements which will be catered for as necessary.

Our latest dinner service time is 7.45pm.

A later dinner service time will be considered upon request but will be subject to availability and a surcharge of £5.50 per person.



	RECEPTION	DINNER	STANDING BUFFET
Room name			
Bateman Room Rate: £500	50		40
Senior Parlour Rate: £500	70	30	30
Long Room Rate: £500	60	22	40
Cavonius Centre Rate: £1,000	180		100
Harvey Court Dining Room Rate: £500	70	80	80
Gonville Court Lawn Canapés with drinks reception: £500	150		
Old Courts Main Dining Hall Rate: £1,000	120	186	100
Fellows' Dining Room Rate: £500	60	44	44

Please note all prices are ex VAT, valid between 1st July 2023 and 30th June 2024

Dining rooms and drinks receptions

Fellows' Dining Room

A rare opportunity to dine in ancient Greece! With columns and casts of original temple marbles.

Due to College commitments this room is only available after 7.30pm.



Fellows' Dining Room, Old Courts

Long Room

The Long Room is a popular room for both drinks receptions and dining. Located on the ground floor with views of Gonville Court.



Long Room, Old Courts

Senior Parlour

The Senior Parlour is located on the first floor of Gonville Court and is beautifully decorated with original artworks.

It is the home of one of three pianos.



Senior Parlour, Old Courts

Gonville Court

Gonville Court is the third of our three college courts and is named after our original founder, Edmund Gonville. The east side of Gonville Court dates from 1490 and the north side from the 1750s. The perfectly manicured lawn and sunny aspect, offer the ideal location for a pre-dinner drinks party.



Gonville Court, Old Courts

Dining rooms and drinks receptions

Main Dining Hall

The present Hall, designed by Anthony Salvin, was built in 1854, replacing the ancient Hall in the north-west corner of Gonville Court. The Hall is decorated with art by a mixture of traditional and contemporary artists. Of particular note, are the stained glass windows which honour famous Caians.



Main Dining Hall, Old Courts

Harvey Court Gardens

Our beautifully landscaped gardens at Harvey Court provide the perfect backdrop for summer events. Whether you choose a champagne and canapé reception to celebrate a special occasion, or an afternoon tea as part of a team building away-day, we can tailor our menus to suit your needs.



Harvey Court Gardens

Canapé menu

COLD

Beetroot gravlax, horseradish cream, dill blini (v)
Carpaccio of tuna, wasabi pea and sorrel
Gochujang tiger prawns, rice cracker,
seaweed aioli
Marinated mozzarella, tomato, basil and
black olive tapenade (v)
Pickled beetroot and sheep's cheese,
pickled shallot, basil (v)
Crushed avocado and roasted sweet pepper
arepas, coriander and lime chimichurri (v)
Minted pea and charred asparagus,
citrus mayonnaise (v)

HOT

Goat's cheese and mushroom tart,
balsamic onion marmalade (v)
Sun blushed tomato and burrata arancini,
pesto dipping sauce (v)
Aerated blue cheese and quince sesame cracker
(v)
Wild mushroom, quinoa croquetas (v)
Korean style sticky pork bao buns,
ginger and radish relish
Sweet and sour chicken leg lolly pops,
honey ginger sauce
Pulled hoisin duck and cucumber, crisp gem and
spring onion
Bacalao (salt cod) fritters, orange aioli,
and warm honey

DESSERT

Passion fruit and lemon cream cake
Summer fruit tart
Red velvet slice
Strawberry pavlova
Chocolate tartlet and raspberry purée
Sicilian lemon meringue pie

V = vegetarian

VE = vegan

Minimum of 15 people

Select four options at £12 per person +VAT

Select six options at £18 per person +VAT

Select eight options at £24 per person +VAT

Please note all prices are ex VAT, valid between 1st July 2023 and 30th June 2024

Spring and Summer Menu 1

STARTERS

Confit of smoked salmon fillet,
*salmon parfait, apple tartare, tarragon emulsion
and beer cracker*

Crispy pheasant egg and asparagus,
rapeseed mayonnaise and frisée salad

Ham hock terrine,
crispy pickled vegetables, summer leaves

Kidderton Ash goat's cheese and roasted figs,
pomegranate dressing, mint and rocket salad (v)

Citrus cured mackerel,
*apple pancake, caviar, crème fraîche
and parsley oil*

MAIN COURSES

Butter poached corn fed chicken,
*truffled celeriac purée, kale, tarragon bon bon,
jus herb oil*

Juniper braised pork belly,
*stem ginger, carrot purée, sprouting broccoli,
crisp potato, sumac yogurt jus*

Mustard crusted sea bass,
*creamed leeks, caraway roast carrots,
potato and pancetta terrine, red wine jus*

Pan fried haddock,
*linguine, parmesan brittle, black garlic
emulsion, creamy clam broth and
summer vegetables*

Summer squash and courgette tart,
*lemon ricotta, pickled cabbage, fine bean,
chimichurri dressing and nasturtium salad (v)*

PUDDINGS

Madagascan vanilla panna cotta,
*basil meringue, macerated strawberries,
poached rhubarb and rhubarb gel*

Salted caramel custard slice,
*plum "ketchup", brioche and
brown butter Chantilly*

Ricotta cheesecake,
*black olive cake and
spiced ice cream*

Blackcurrant mousse
*tarragon sponge, cinnamon crumble and
Granny Smith and tarragon sorbet*

Please select one item from each course so that all guests enjoy the same starter, main course and pudding. All special diets will be catered for.

Available from 1st April to 30th September

Minimum of 15 people

£48.65 per person +VAT

Please note all prices are ex VAT, valid between 1st July 2023 and 30th June 2024

Spring and Summer Menu 2

STARTERS

Salmon mosaic,

Asian pickled radish, soy gel, wasabi pea purée

Caius College Port duck liver parfait,

grape compôte, pine nut crumble, sourdough croute and truffle balsamic reduction

Sticky pig's cheek,

pickled rhubarb gel, black pudding bon bon, crackling and smoked pepper jus

Seared scallops,

pea purée, squid ink cracker, shoots, cumin foam

Cauliflower and Applewood croquetas,

black garlic mayonnaise, asparagus tips and parmesan (v)

MAIN COURSES

Atlantic caught fillet of cod,

Jersey Royals, spinach and pea, roasted salsify, chive butter and caviar sauce

Pulled seaweed salted shoulder of lamb,

smoked aubergine, Roswell onions, cumin roasted carrots and mint broad beans

Loin of venison toasted dhal purée,

boudin noir, crispy potato, glazed carrot and lime pickle

Rare breed fillet of pork,

black olive gnocchi, apple and elderflower purée, chard, purple sprouting broccoli and madeira jus

Plant "Chicken" and summer vegetable wellington,

slow roasted pepper and tomato coulis (v)

Herefordshire sirloin of beef,

grilled asparagus, pave potato, parsley and smoked red pepper butter

PUDDINGS

Peach mousse and poached peaches,

raspberry gel, raspberry crumble and peach schnaps sorbet

Strawberry and cream slice,

macerated strawberries, blondie, cucumber and strawberry gel and gin sorbet

Yuzu and bergamot bavaois,

Earl Grey compressed pineapple and coconut sorbet

Felchin dark chocolate delice,

vanilla pear olive cake and milk sorbet

Please select one item from each course so that all guests enjoy the same starter, main course and pudding. All special diets will be catered for.

Available from 1st April to 30th September. Minimum of 15 people

£57.65 per person +VAT

Autumn and Winter Menu 1

STARTERS

Seared Cornish bass,
chive dressing, spiced beetroot purée, radish and watercress salad

Ham hock and Stilton croquette,
beetroot ketchup, gooseberry chutney and apple salad

Salt crust baked beetroot carpaccio and goat's cheese mousse,
balsamic glazing, pine nut and rocket salad

Braised and potted artichoke,
pear carpaccio, portobello mushroom, rosemary beurre noisette and rye crouton

MAIN COURSES

Masala leg of Dorset lamb,
fenugreek spiced pumpkin, pickled shallot, rose yogurt broccoli, layered potato

Poached and seared Scottish salmon,
braised fennel, caraway baby carrot, mussel and horseradish emulsion

Roasted Suffolk hog, pork croquette,
apple purée, chervil potato, sweet and sour cabbage, soy glazing

Aged mozzarella and sun blushed tomato arancini,
Marinara sauce, cavolo nero, aioli and pesto dressing

Roasted breast of Norfolk chicken,
roasted corn purée, rosemary crisp potato, Amontillado sauce, kale tuille

PUDDINGS

Blackberry mousse with pickled blackberries,
apple gel, granola and toffee apple ice cream (vegan)

Parsnip cake and white chocolate curd,
popcorn, spiced orange and rapeseed oil ice cream

Chocolate brownie mousse,
orange gel, chocolate soil and orange sorbet

Treacle tart,
Cornish clotted cream diplomat and vanilla ice cream

Please select one item from each course so that all guests enjoy the same starter, main course and pudding. All special diets will be catered for.

Available from 1st April to 30th September. Minimum of 15 people

£48.65 per person +VAT

Autumn and Winter Menu 2

STARTERS

Crispy Cornish Hake,
*piquillo Salsa, lemon braised leek and saffron aioli,
chive oil*

Roasted celeriac carpaccio,
*whipped Roquefort, pine nut and herb pistou, sautéed
oyster mushroom*

Pressed chicken and Morcilla terrine,
*Granny smith apple and radish pickle salad, saffron
mustard mayonnaise*

Mi-Cuit Salmon bouillabaisse,
red pepper, aioli, fennel jam and orange oil

Seared wood pigeon breast,
*ham and lentil, parsnip crisp, chervil oil and pan jus
emulsion*

MAIN COURSES

**Lapsang Souchong tea smoked
rump of Suffolk lamb,**
*crispy sweetbread, thyme cauliflower purée,
pumpkin fondant and lamb jus*

Braised shin of beef,
*confit carrot, parsnip purée, Lyonnaise potato,
shin and parsley split sauce*

Cured Atlantic cod,
*Jerusalem artichoke purée, Pont Neuf, salt cod
chicory gratin and roasted grape sauce*

Autumn mushroom wellington,
*Bottisham mushroom chutney, truffle potato purée,
rosemary roasted squash and broccoli*

Breast of Norfolk pheasant,
*parsnip, prune, aubergine, kale game pie, pave
potato, calvados jus*

PUDDINGS

“Pear Tart” with chocolate crèmeux,
pear crème, compressed pear and apple sorbet

Toffee and ginger cake,
*vanilla curd, caramelised popcorn, compressed apple
and miso sorbet*

Pumpkin slice,
*carrot and satsuma gel, yogurt meringue and winter
spice yogurt sorbet*

White Chocolate namelaka,
*pineapple cake slice, burnt lemon purée and
pineapple compote*

Please select one item from each course so that all guests enjoy the same starter, main course and pudding. All special diets will be catered for.

Available from 1st April to 30th September. Minimum of 15 people

£57.65 per person +VAT

Please note all prices are ex VAT, valid between 1st July 2023 and 30th June 2024

Intermediate and additional courses

Heritage tomato gazpacho,
cucumber salsa and basil
£8.95

English seasonal asparagus,
truffle hollandaise and parmesan
crumble
£8.95

Spring pea velouté,
wilted peppered rocket and parmesan
£8.95

Poached fillet of sole,
lobster bisque and crisp tarragon
£13.75

Thyme roasted seabass,
chilli and lime butter sauce and dill
fennel
£12.75

Grilled mackerel,
pickled compressed cucumber,
pea sauce, beurre noisette
£12.75

Sorbet course
£6.20 per person:
Champagne and red berry
Green apple and Calvados
Lemon verbena and mint
Lime and ginger



Olives, cheese straws and crisps - £4.50 per person

Cheeseboard with biscuits, grapes and celery - £11.95 per person

Dessert (fruit only) - £6.10 per person

Dessert and cheeseboard with biscuits, grapes and celery -
£15.50 per person

Petit fours - £5.25 per person

Please select one option for all of your guests

Available all year-round



Please note all prices are ex VAT, valid between 1st July 2023 and 30th June 2024

Finger buffet menu

FISH

Mini fish and chips and tartare sauce
Teriyaki glazed salmon and pineapple brochette
King prawn cocktail on gem lettuce leave
Smoked salmon spring onion and cream fraiche tartlet
Plaice goujons, garlic mayonnaise
Tempura king prawn, Thai chilli sauce
Devonshire crab cake and dill sauce

MEAT

Ham hock terrine, Picalilli
Peppered Charentais melon wrapped in Parma ham
Scotch egg halves, sriracha mayo and rocket
Pulled chicken sliders, spring onion and tomato relish
Tandoor chicken skewers, raita
Homemade sausage rolls and onion marmalade
Korean pork bao buns, slaw and kimchi mayo

VEGETARIAN AND VEGAN

North African herb falafel, tahini yogurt dip
Somerset brie, caramelised red onion jam on sourdough crostini
Vegetable samosas, mango chutney
Vine tomato, mozzarella and pesto on pumpernickel
Roasted vegetable frittata, spiced tarragon mayo
Onion bhaji, mint yogurt

SWEET

Petit Eton mess
Strawberry cheesecake
Mini chocolate brownie and vanilla cream
Berry pavlova and Chantilly cream
Portuguese custard tart
Chocolate pot, orange jelly and cream
Lemon tartlet

Please select seven items (additional items £3 per person + VAT)

Minimum of 15 people

£26.50 + VAT per person

Please note all prices are ex VAT, valid between 1st July 2023 and 30th June 2024

Wine list



The following wines have been selected for your enjoyment and are usually available year-round.

Sparkling wine

Baron D'Arignac Brut, Blanc de Blancs, Languedoc-Roussillon, France - 11% abv - £22.35
(Ugni Blanc, Airen)

Pale lemon in colour with a fine mousse. Fresh on the nose with aromas of green apple and blossom. A great alternative to Prosecco this wine presents a fresh palate of apple and citrus fruit.

Valdobbiadene Prosecco Superiore Extra Dry N.V. Veneto, Italy -- 11.5% abv - £25.50
(Glera)

A fresh and gently fruity fizz from north-eastern Italy with crunchy ripe pear and yellow apple flavours and bright, breezy acidity. Delicate and lively on the palate with a gentle, aromatic finish.

The Bolney Estate Bolney Bubbly Brut, West Sussex, England - 12.5% abv - £48.95
(Muller Thurgau, Chardonnay, Reichensteiner plus 5% others)

Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower. It is delicate and well balanced, finishing with a soft fresh hint of sweetness.

Please ask if there is a specific Champagne or sparkling wine that you would like.

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White wine

Dea del Mare, Pinot Grigio Catarratto, Sicily, Italy - 12.5% abv - £21.00

This crisp dry wine has all the hallmarks of Pinot Grigio. Citrus fruits on the nose with a refreshing palate of zesty green apple balanced by subtle minerality from Catarratto.

Chardonnay Reserva Adobe Casablanca Valley, Chile - 13.5% abv - £22.00

Clear, bright pale yellow in colour, with refreshing citrus aromas of grapefruit, lime and a touch of herbs. It is a balanced, fresh and fruity wine, with velvety texture and an enjoyable finish.

Willowglen Gewurz Riesling, Riverina, Australia - 12% abv - £23.00

A highly aromatic wine, with scents of rose water, musk and lemon zest. Offering a generously sweet palate of Turkish delight which is balanced by the acidity of the Riesling.

Southern Lights Sauvignon Blanc, Marlborough, New Zealand - 12% abv - £24.00

Fresh and vibrant with passion fruit, gooseberry and some melon characters. A balanced richness of fruit and a floral note through the palate, with intense depth of flavour and a crisp finish.

Amalaya Blanco de Corte, Salta, Argentina - 13% abv - £26.00

This wine is pale gold in colour with youthful highlights. On the nose, there are intense aromas of grapefruit and floral notes. On the palate, it has a crisp acidity with a long, mineral finish.

Macon-Villages Reserve Personnelle, Burgundy, France - 13% abv - £30.00

Fresh nose offering a lovely bouquet of wildflowers. Pleasant, very perfumed and nicely rounded on the palate. Fresh, dry and fruity.



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Wine list



Red wine

Côtes du Rhône Villeseche, Rhône, France - 14.5% abv - £22.00
(Grenache/Syrah)

An elegant and harmonious wine, brilliant red in colour with hints of purple. It's well balanced structure with dominant red fruit aromas make this an easy drinking wine which pairs well with both grilled meats and poultry. This wine can also be enjoyed with strong cheese.

Carmenere Reserva Adobe Colchagua Valley, Chile - 13.5% abv - £22.00

Intensely fruity nose, with standout plum and redcurrant aromas and hints of toast and blackcurrants. Smooth, ripe, velvety tannins and good density. An enjoyable and persistent finish.

Borsao Selección Tinto Campo de Borja, Spain - 14.5% abv - £23.00

Rich, plum and red berry fruit with a touch of spice on the nose. Balanced yet concentrated red fruit mingles with darker spice and chocolate characters to give weight and layers to the palate.

Les Volets Pinot Noir, Pays de la Haute Vallée de l'Aude, Roussillon, France - 12.5% abv - £23.00

Darkly-stained diaphanous red with upfront aromas of freshly picked raspberries. Fleshy red fruits and jam continue to the palate and are met with structured tannins and acid - a serious Pinot Noir.

Nieto Senetiner Malbec, Mendoza, Argentina - 14% abv - £26.00

The palate is silky and warming with black fruit and cherries. Vibrant with an alluring blend of fruit along with clove, pepper and cinnamon spice finished off with well-structured integrated tannins.

Primitivo Appassimento Passitivo, Paolo Leo Puglia, Italy - 14.5% abv - £28.00

Intense ruby red colour with a complex bouquet. The oak ageing adds a pleasant roasted and spicy aroma whilst the palate is full bodied, supple and well balanced with a long finish.

Please note all prices are ex VAT, valid between 1st July 2023 and 30th June 2024

Rosé wine

Les Oliviers Grenache Cinsault Rosé, Pays d'Oc, France - 12% abv - £19.00

Pale salmon pink in the glass with delicate aromas of meadow flowers. Textured, with tangy berry flavours that meld with the satisfying spicy notes from Cinsault.

Dessert wine

Vat 5 Botrytis Semillon De Bortoli Riverina, Australia - 10% abv - £24.00
(37.5cl bottle)

A light golden, medium bodied wine with peach, nectarine, pear and honey aromas with a hint of oak. Sweet with a vibrant mouthful of stone fruits, citrus, a twist of caramel and subtle oak.

Port

Gonville & Caius College Port, Porto, Portugal - 19.5% - £28.00

A Ruby port made from a blend of selected young ports matured in large oak vats called tonels. The wine shows some rich, full bodied characters such as plums and raspberry.

Barao de Vilar Vintage Port 2000 Porto, Portugal - 20% abv - £54.00

Made from grapes grown in a single harvest. It spends between two and three years in cask in before being bottled. The port has a superb colour, full body and very fine aroma.



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Additional alcoholic beverages and soft drinks



Additional alcoholic beverages

Bottle of lager - from £4.60
Bottle of ale - from £5.30
Glass of mulled wine - £5.50
Jug of Pimm's - £23.00

Soft drinks

Jug of apple or orange juice - £6.50
Jug of sparkling elderflower - £8.70
Jug of non-alcoholic fruit punch - £11.00
Jug of fresh orange juice - £10.35
Jug of cloudy apple juice - £10.35
Jug of homemade lemonade - £10.35
Bottled still mineral water - £3.95
Bottled sparkling mineral water - £3.95

Please note all jugs are 1 litre and typically serve 5 glasses.

Additional soft drinks are available on request.

If you would prefer to bring your own wines we charge the following for corkage:

£15 + VAT per 75cl bottle for wine.

£20 + VAT per 75cl bottle for Champagne.

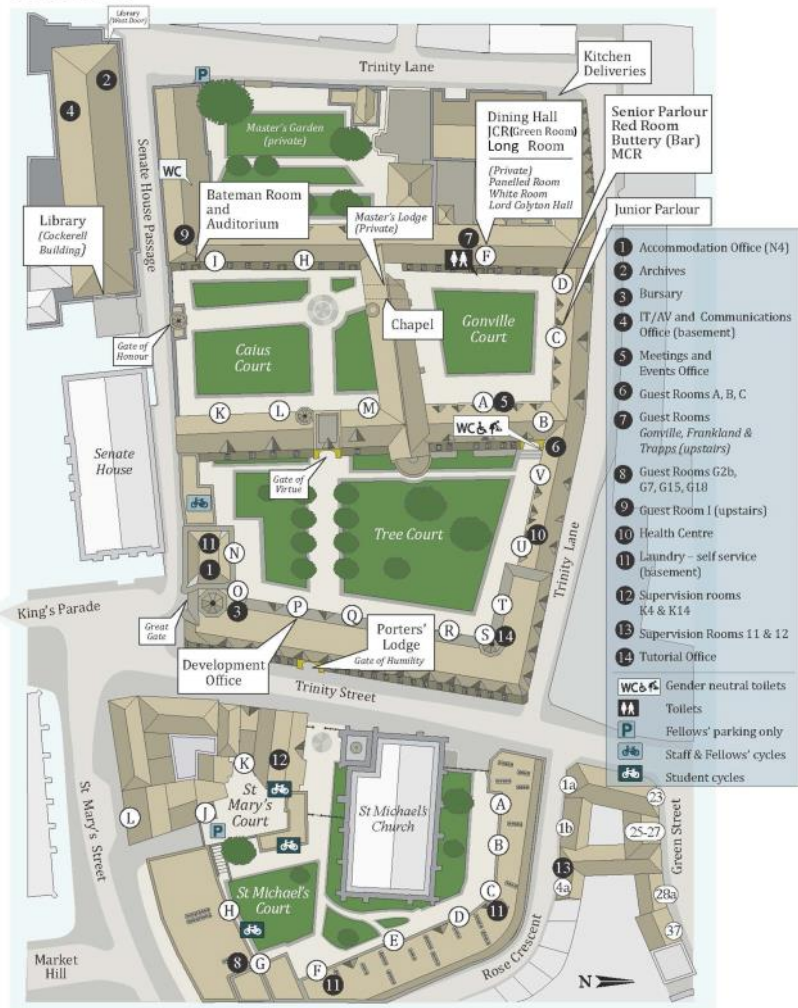
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How to find us



Old Courts

Trinity Street
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www.cai.cam.ac.uk

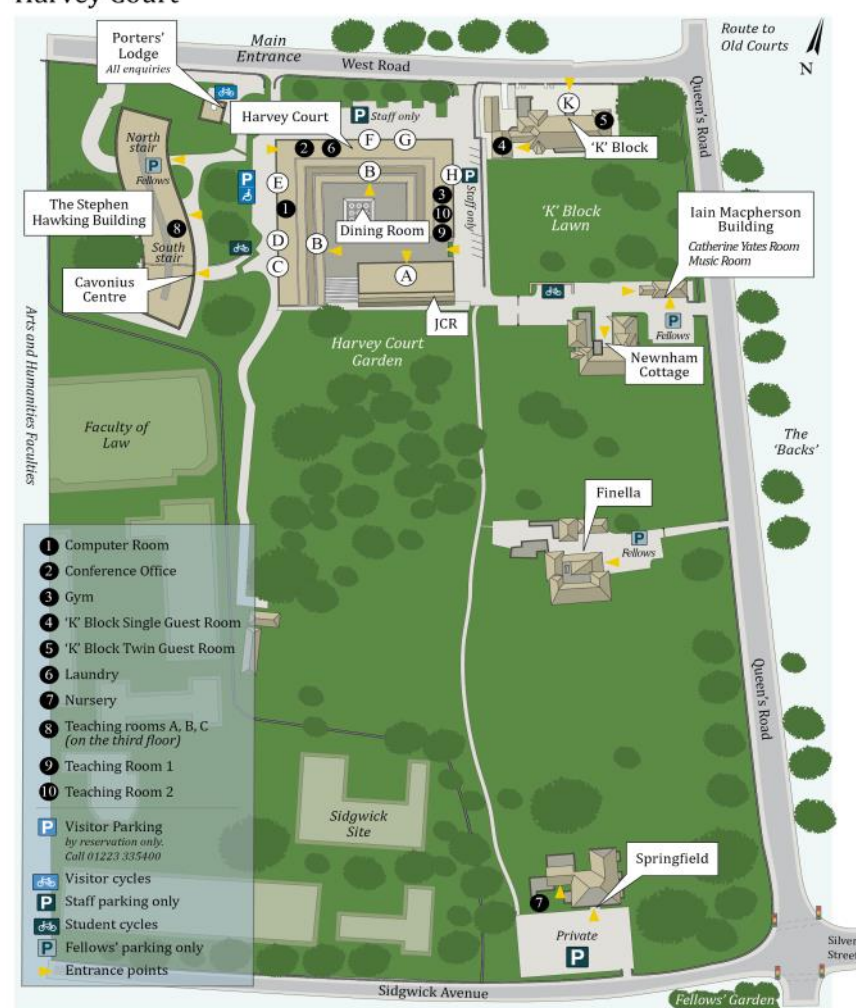


Design, N Hawkinsworth, www.wayfinding-consultants.co.uk, 01223 693082
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Harvey Court

West Road
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CB3 9DS
01223 335400
www.cai.cam.ac.uk



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Frequently asked questions

When are your facilities available for hire?

The Old Courts Main Dining Hall is available during vacations only. All other dining rooms within the Old Courts are available year-round.

How can I make a provisional booking?

Please contact the Meetings & Events Office who will be happy to take your details and make a provisional booking for you. Provisional bookings can be held for a maximum of 5 days.

How do I confirm my provisional booking?

When a provisional booking is made you should be sent a booking form which includes the details of your booking and the terms and conditions. To confirm the booking, please return a signed copy of this booking form within 5 days of making the provisional booking and speak to your event manager regarding the 50% deposit required.

When do I need to confirm details?

Final details of your event are due no less than 10 working days before the start of your event. Final details may include the number of guests, timings, menu selection, special diets and other special requests.

How do I pay for my event?

A deposit of 50% of the estimated total value of the event will be required upon confirmation of your booking. The final invoice will be sent after your event has taken place. Payment may be made via a BACS transfer (as specified in the booking form) and must be received by the College within 28 days of the date of the invoice.

Can we have a choice menu?

We regret that we cannot offer a choice menu. Please choose one starter, one intermediate course (if applicable), one main and one sweet from our range of menus. We can cater for most special diets so please advise no less than 10 working days before your event.

Do you provide menu cards and place name cards?

We provide crested menu cards and place name cards at an additional cost. Please speak to your event manager for pricing.

Do I have to pay an additional room hire charge?

Room hire for dining rooms will apply.

Can guests smoke on College property?

Each site has designated smoking areas in which guests of the College are permitted to smoke. Guests are not permitted to smoke outside of these areas.

Can we bring our own food or drink?

Unfortunately, due to strict food safety guidelines, food and drinks not purchased from the College are not, without the prior written permission of the College, permitted on the College's premises. Alcoholic beverages may be brought on to College premises by prior arrangement only and will be subject to a corkage charge.

Are your dining rooms wheelchair accessible?

The Cavanaugh Centre, the Stephen Hawking Building and Harvey Court's public areas are fully accessible with accessible bedrooms available in both buildings also. The accessibility of the function rooms in Old Courts varies. Please notify your event manager of any special access requirements or ask if you would like further details.



Dining brochure 2023-24

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